The Wilton Method of Cake Decorating

Course 2

Flowers and Borders

Essentials

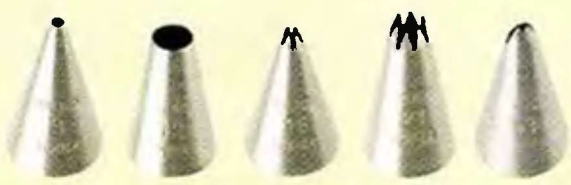
These are the must-have items you will need during Course 2, in addition to those included in your Course 2 Student Kit.

Wilton Meringue Powder

In Course 2, we use Meringue Powder as the key ingredient for making long-lasting, hard-drying Royal Icing (recipe on page 16). It is also used for stabilizing Class Buttercream Icing (recipe on page 8).

Parchment Paper Triangles*

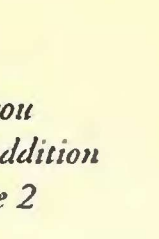
Are easy to fold into a convenient "throw-away" bag. May also be used with a coupler. Use when brush striping bags.



Tips 3, 12, 16, 21, 67

Included with the Course 1 Student Kit. Round tips 3 and 12, Star tips 16 and 21, Leaf tip 67.

Flower Nail No. 7



Included with the Course 1 Student Kit. Used as a platform for making many flowers—including violets, pansies and primroses.

Standard Couplers

Included with the Course 1 Student Kit. These two-part couplers allow tip changes without changing bags.

Practice Board Set

Included with the Course 1 Student Kit. A must for practicing—the set includes a stand and patterns of techniques to guide you in recreating each decorating step. Practice sheets for Course 2 can also be found on pages 41-43.

Recommended

The following products are suggested in order to make decorating in Course 2 easier and more enjoyable. As you continue to decorate, you'll find you use the items on this list over and over again.

Wilton Flavorings

Add taste to icing and other recipes without adding color. Available in Clear Vanilla Flavor, Almond Flavor and Butter Flavor. Ideal for icing, cookies and cakes.

Cake Levelers

Easily levels and tortes cake layers to the perfect decorating shape. Regular size for cakes up to 10 in. diameter; large size for cakes up to 18 in. diameter.

Bake-Even Cake Strips

Innovative way to bake perfectly level, moist cakes and avoid high-rise centers, cracked tops or crusty edges.

Cake Circles and Boards

Strong corrugated cardboard holds your cake. Rectangular boards are perfect for sheet and square cakes, or can be cut to fit shaped cakes, using pan as a pattern.

Spatulas

Countless decorating uses, including filling bags with icing, striping bags for color effects, color blending and icing cakes. Available in large, small, straight, angled and tapered styles with rosewood or Comfort Grip™ handles. All have stainless steel blades and are dishwasher safe.

Decorator Brush Set

Versatile brushes have durable bristles and are great for brush striping decorating bags, Piping Gel pattern transfer and more.

Piping Gel

Transparent gel with lots of decorating uses. Tint gel any color you want for decorating or writing. Also used for transferring patterns to your cake.

Featherweight Bags*

Lightweight polyester bags are flexible, reinforced for strength and can be used over and over. Easy to refill; dishwasher safe. Wilton Method Bags included in the Course 1 Student Kits are Featherweight Bags.

Disposable Bags*

Strong, flexible plastic bags are easy to handle and can be used with or without a coupler. Great for microwave-melting and dispensing of Candy Melts® brand confectionery coating.

**We suggest trying each of these types of decorating bags to see which you prefer. Most decorators use them all at various times.*

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Tipsaver Cases
Great way to organize tips and prevent damage. Small case holds 26 tips, large case holds 52 tips (tips not included).

Tip/Coupler Dishwasher and Storage Bag
Nylon mesh bag is placed in dishwasher silverware rack for easy cleaning of tips and couplers.

Tip Saver
Restores bent tips to their proper shape. Place tip over pointed or cone-shaped end, put on cover and twist back and forth to reshape.

Tip Brushes
Regular size is included in the Course 1 Student Kit. Great for cleaning tip openings for better performance.

Cake Sparkles
Add shimmering color to cakes. Brilliant edible glitter in a wide variety of colors is great for highlighting flower centers, messages and more.

Wilton Icing Colors

Wilton color is made to produce deep, rich color by adding just a small amount. Our concentrated gel formula helps you achieve the exact shade you want without changing your icing consistency. Fast-mixing and easy to use. Extensive color range makes it convenient for you to achieve virtually any color you want.

Ready-To-Use Decorator Icings
Ideal consistency for decorating, with a delicious buttercream taste in white or chocolate. Pure white color helps you achieve true colors. Great for icing or filling cakes.

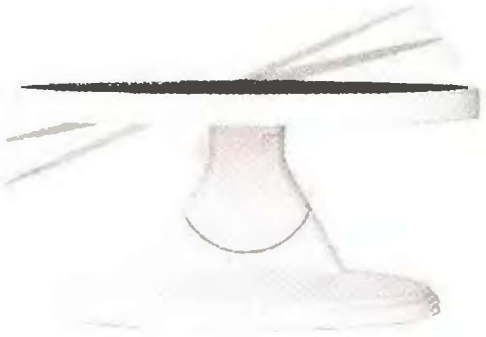
Color Flow Icing Mix

A must for making the Color Flow Recipe (see page 17), which creates dimensional flow-in designs for your cake.

Trim 'N Turn Decorating Turntable

Decorate and serve on this all-purpose cake turntable. Made of durable plastic, this 12 in. diameter turntable holds up to 100 lbs. Easy-roll ball bearings allow you to turn cake easily as you level, torte, frost and decorate. Wipes clean with a damp cloth.

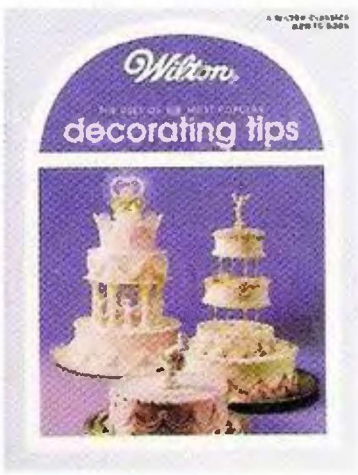
Pattern Press Sets
Imprint designs into iced cakes for an easy guideline.



Tilting Cake Turntable
Moves to 3 preset angles—12°, 24°, and level—and locks in place, making every decorating technique easier! Turntable smoothly rotates in any of the angled positions for effortless decorating of top borders, stringwork, lettering on top and sides of cakes, more. Cake sits on non-slip base, 12 in diameter. 6 in. high.

Decorating Triangle/ Decorating Comb
Just run the ridged edges of either tool over your iced cake for a neat, even look. Each side adds a different contoured effect. The 12 in. long comb is especially good for cake tops; the 5 x 5 in. triangle is ideal for adding a textured look to cake sides.

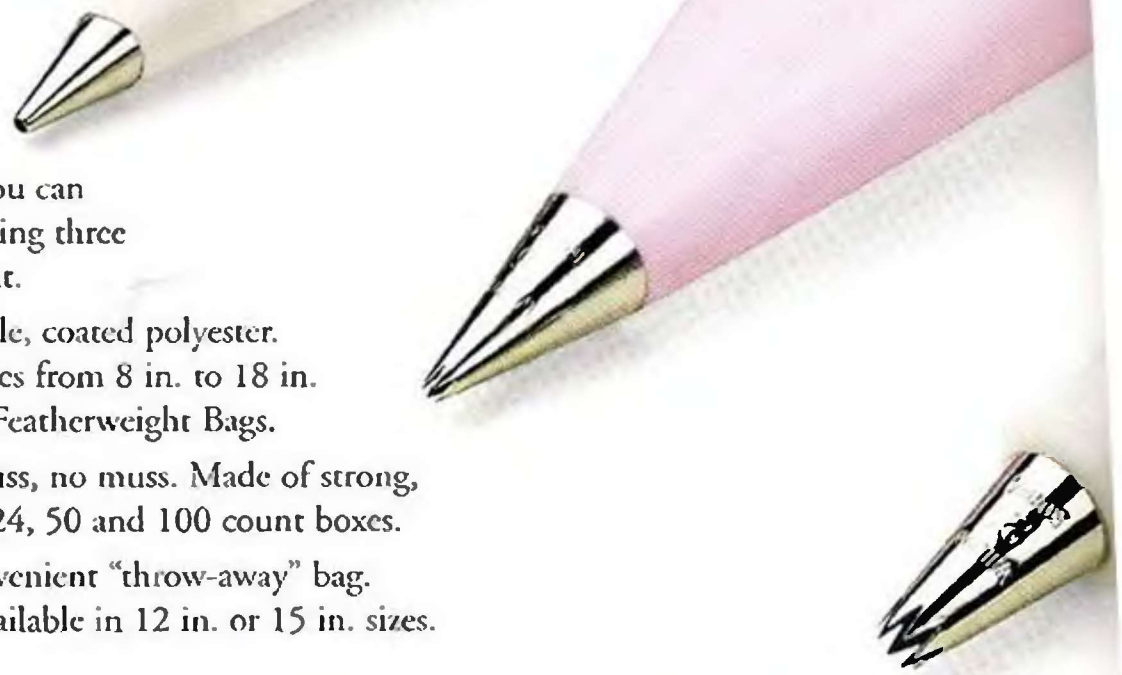
Hand & Wrist Support Gloves
Nylon/spandex gloves reduce fatigue as you decorate. Lightweight, fingerless design gives you the freedom of motion you need.



Uses of Decorating Tips Book
Features five of the most popular decorating tip families and explains what each does. Shows the versatility of many tips by presenting varied cake designs.

Wilton Yearbook of Cake Decorating
The world's #1 annual cake idea book with hundreds of new cake designs in each edition—many ideas are perfect for students at any skill level. Includes complete instructions, product listings and convenient decorating guide. Pattern Book also available for duplicating many Yearbook designs.

Decorating Bags



Decorating bags hold the icing and decorating tip so you can create a variety of decorations. In this class, you'll be using three types of bags: Featherweight, Disposable and Parchment.

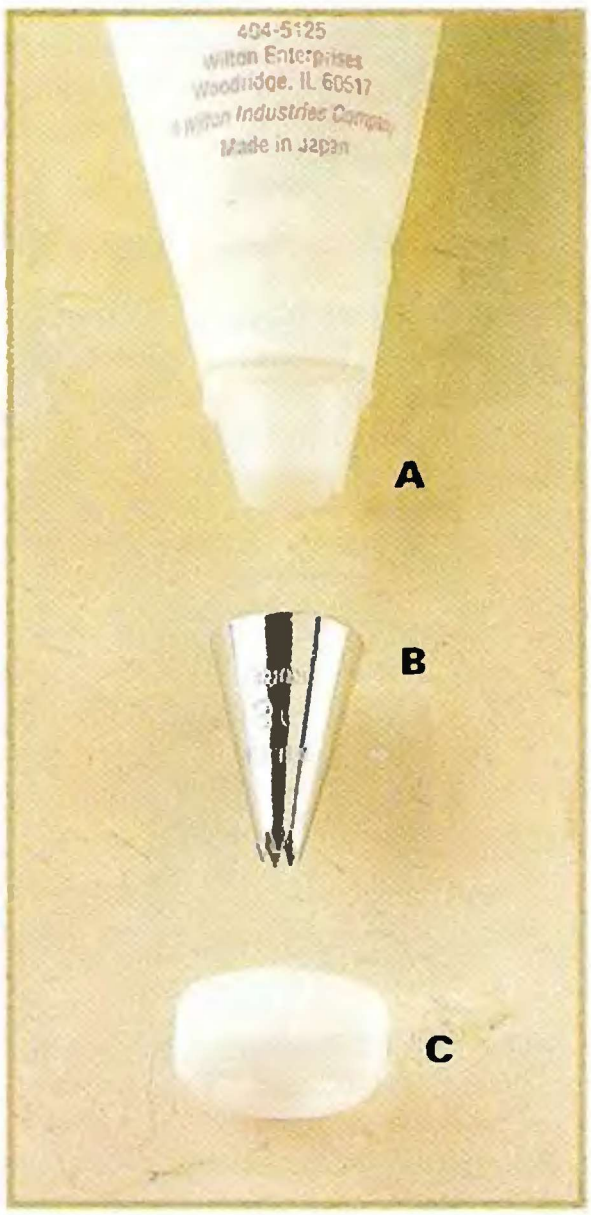
Featherweight Bags are reusable, made of flexible, coated polyester. They are strong, lightweight and dishwasher safe, in sizes from 8 in. to 18 in. Wilton Method Bags included in the Student Kits are Featherweight Bags.

Disposable Bags are made to use and toss—no fuss, no muss. Made of strong, flexible plastic, they're easy to handle. Available in 12, 24, 50 and 100 count boxes.

Parchment Triangles are easy to fold into a convenient "throw-away" bag. Made of grease-resistant vegetable parchment paper, available in 12 in. or 15 in. sizes.

The Tip Coupler

A two-part device called a coupler lets you change decorating tips without changing the bag. The two parts of the coupler are the base and the ring. The photo, below, illustrates how bag, tip and coupler fit together.



A. The Coupler Base fits INSIDE THE BAG before filling with icing. **B.** The Decorating Tip is placed over the part of the base that extends out of the bag. **C.** The Coupler Ring is twisted on over the decorating tip to lock the tip into place.

In this course, we will use standard size couplers. A large coupler also is available to accommodate large tips.

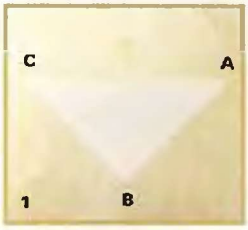
Preparing Featherweight and Disposable Bags

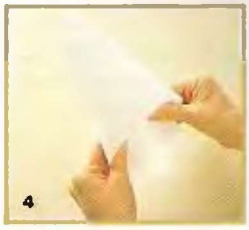
These bags can be used with or without a coupler. **To use without a coupler,** cut the pointed end of the Disposable Bag (Featherweight Bag is ready to use). Simply drop the decorating tip you want into the bag with the narrow end of the tip down. **To use with a coupler: 1.** Remove ring from coupler base. Drop the coupler base, narrow end first, into the bag and push it down as far as you can. For Featherweight Bags: Using a pen or pencil, mark the spot on the outside where the bottom screw thread (closest to tip) is outlined against the bag material. For Disposable Bags: Mark a spot on the outside that is ¼ inch BELOW the bottom screw thread. **2.** Push the base up into the bag so that you can cut an opening at the mark. **3.** Push the base down through the opening. One thread should be showing. Place a decorating tip over the part of the base extending from the bag. **4.** Put the ring over the tip and twist it on, locking the tip in place.

Filling and Closing the Featherweight or Disposable Bag

1. While holding the bag with one hand, fold down the top with the other hand to form a generous cuff over your hand as shown. **2.** With a spatula, fill the bag with approximately ½ cup of icing. It is important not to overfill the bag; start with about ⅓ cup icing in your bag; otherwise, excess icing may squeeze out the wrong end. **3.** Remove icing from the spatula by squeezing the bag with your thumb and fingers against the spatula and pulling the spatula out. **4.** Close the bag by unfolding the cuff and twisting the bag closed. This forces the icing down into the bag. You can make sure you've released any air trapped in the bag by squeezing some of the icing out of the tip into the bowl. This is called "burping" the bag.

Preparing a Bag Using a Parchment Triangle





1. Note that the points of the triangle have been labeled A, B, C in the photo. Place the triangle on a flat surface with point B facing you. **2.** Curl point A up and under, bringing it toward you until points A and B meet. The curled edge from point A should lie on top of the edge between C and B, as shown. **3.** Hold points A and B together with your left hand, picking up point C with your right. Wrap point C around to meet points A and B in back. All 3 points align to form 1 sharp point, which forms the bag's cone. **4.** Hold the bag with both hands, thumbs inside, and slide points A and C in opposite directions to make the upside down "W" as shown.

5. Fold the points of the bag down into the bag. Tear 2 notches along folded edge and fold notch down. Tape the outside seam of the bag if desired. **6.** To use a decorating tip without a coupler, cut ½ in. off the end of the bag, then drop the tip in, narrow end first. Don't be concerned if the tip doesn't fit snugly. The icing will hold it in place. **7.** To use a tip coupler, drop the base, narrow end first, into the bag and push it down as far as you can. Holding the coupler and bag together in place with one hand, twist on the ring. When secure, tear away the tip of the parchment bag. **8.** Unscrew ring, position the decorating tip on the coupler and replace the ring, locking the tip into place.

Filling and Closing the Parchment Bag

1. Hold the bag near the bottom and fill the bag only half full with a spatula, using about three tablespoons of icing at a time. **2.** Remove icing from the spatula by squeezing the bag with your thumb and fingers against the spatula and pulling the spatula out. **3.** Close the bag by first flattening the top of the bag flat above the icing. **4.** Fold in one side, then the other side, then the top. Hold the bag just above the fold to prevent icing from coming out of the top of the bag.

Tip Care and Storage

For perfectly-formed decorations, your tips must be kept clean and in their original shape.

- Wash tips after each use in hot, soapy water; rinse in hot, clear water. Or wash in the top rack of your dishwasher, first placing tips in the **Wilton Tip/Coupler Dishwasher and Storage Bag**.
- If bits of icing clog the opening, gently use a **Wilton Tip Brush** to clean icing away. Air dry, or if using immediately, dry with a soft towel.
- The best way to store tips is upright, on pegs. This protects the finely cut ends from being bent out of shape. Use **Wilton Tipsaver Cases** to hold and protect tips between decorating. They're designed with pegs and come in sizes to hold 26 or 52 tips.
- If a tip does become misshapen, use the **Wilton Tip Saver Tool** to restore it to the proper shape. Your Instructor will show you exactly how to use this amazing tool, which works in seconds!

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Your Instructor will show you how easy it is to make parchment bags. Most decorators love working with parchment, because it's easy to hold and control. No clean-up necessary!

Decorating bags are not just for icing—use for filling cream puffs, refilling oven-baked potatoes, more!

The 3 Essentials of Cake Decorating

Every decoration you make is the result of three things working together:
1. Icing consistency; 2. Correct bag position; 3. Pressure control
Understand these three essentials to achieve the desired decorating results!

1. Icing Consistency

If the consistency of your decorating icing isn't just right, your decorations won't be right either. Just a few drops of liquid will make a great deal of difference in your results. Watch your Instructor to see what each consistency looks like.

Stiff Consistency Icing holds a ½ in. peak on the spatula. Use it for flowers with upright petals. If icing is not stiff enough, petals will droop.

Medium Consistency Icing is used for flowers with flat petals and for borders. When the icing is too stiff or too thin, you can't get the uniform designs that characterize a perfect border.

Thin Consistency Icing is used for writing, vines, stems, leaves, and icing a cake.

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Remember to use your Practice Board Set to help develop your pressure control. The practice sheets show you just how a decoration should look. Your Instructor will work with you to show you how to adjust the amount of pressure you use.

2. Correct Bag Position (For Right-Handers)

The way your decorations curl and point and lie depends not only on the icing consistency but also on the way you hold the bag and the way you move it. Bag positions are described in terms of both angle and direction.

Angle

Angle refers to the position of the bag relative to the work surface. There are two basic angle positions:

90° angle, or straight up, perpendicular to the surface. Used when making stars or flat petal flowers.

45° angle, or half way between vertical and horizontal. Used for writing and borders.

We'll show a bag illustration like this for certain techniques, indicating the correct angle to hold the bag.

▽ = 90° △ = 45°

Direction

The angle of the bag to the work surface is only half the story of the bag position. The other half is the direction in which the back of the bag is pointed. Correct bag direction is easiest to learn when you think of the back of the bag as the hour hand of a clock. When you hold the bag with the tip in the center of the clock, you can sweep out a circle with the back end of the bag. Pretend the circle you formed in the air is a clock face. The hours on the clock face correspond to the direction you point the back end of the bag.

Watch the clock! We'll show clocks like these to indicate the direction to point the back of the bag for certain techniques.

R = 3:00 R = 4:30 = 6:00

Right-handed direction will be labeled **R.** Techniques which use the 6:00 direction, which is used by both right- and left-handers, are not labeled.

Note: Right-handers should always decorate from left to right.

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Coloring the Icing

Color adds realism to character cakes and personalizes special event and holiday cakes. Wilton Icing Colors are concentrated, fast-mixing, easy to use, and will not change icing consistency. The extensive range of icing colors makes it convenient for you to create the color you want and need without the guesswork of mixing.

Basic Color Mixing

Begin with white icing and add color a little at a time until you achieve the shade you desire. Use a toothpick to add icing color. Just dip it into the color, swirl it in the icing, and blend well with spatula. Always use a new toothpick when adding more color.

Always mix enough of the color icing you will need to complete the project. It is difficult to duplicate an exact shade of any color. To mix deep or dark color icing (such as red, black, brown), you will need to add color in larger amounts. When mixing black or brown color, start with chocolate icing to achieve the color you want more quickly. Colors will intensify or darken in buttercream and lighten in Royal Icing, so keep this in mind when mixing colors.

Coloring for Special Effects

Brush Striping is done using straight icing color from the jar and gives deep color effects to icing. Apply one or more colors to the inside of a Parchment Paper bag with a Decorator Brush. Fill the bag with white or pastel-colored icing, and as the icing is squeezed past the color, out will come striped decorations.

Spatula Striping is done using colored pastel icing and produces two-tone and realistic pastel tones in flowers and figure piping. Using a spatula, stripe the inside of a Parchment Paper bag with pastel-colored icing. Then fill the bag with white icing, or another shade of the same color as the striping. Squeeze out decorations with pastel contrasts.

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Featherweight (Wilton Method) and Disposable Bags are not recommended for use with Brush Striping. A parchment bag will hold the brushed on color best, and because it is disposable, staining is not a worry.

The Flower Nail

The nail is a revolving platform you hold in your hand to conveniently build roses and other flowers. The key to making any flower on the nail is to coordinate the turning of the nail with the formation of the petal. Simply hold the nail between the thumb and forefinger of your left hand (for right-handers) or right hand (for left-handers) at the knuckle crease and roll it slowly out to the ends of your fingers as you squeeze out icing with your other hand. It will automatically turn in the right direction.

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Take Your Skills Further!

In Course 1, you experienced a first taste of decorating fun. Remember the satisfaction you gained from mastering each technique? The pride you felt when you completed your final cake? We hope you used the skills you developed to create many unforgettable cakes for your family and friends.

Now you are ready to take your success in Course 1 to a higher level. In Course 2, you will learn many beautiful new flowers, graceful borders and impressive icing techniques. Once again, you will be amazed at the exciting effects you will bring to desserts.

While the techniques you learn will be new, the way you will learn them is the same as in Course 1. Your Instructor will be there to show you every technique step by step. You'll then practice in class and at home, using the practice sheets in this workbook to perfect the techniques at your own pace. PRACTICE IS THE KEY. The more you practice doing the techniques in the way your Instructor shows you, the better your skills will become.

Just as in Course 1, you're going to have a lot of fun! So get ready to amaze yourself as you become an even more versatile decorator.

Build on the Basics

It's time to explore elegant new borders and lovely new flowers which will expand on the skills you gained in Course 1. In this lesson, we will review the classic shell, then create borders using traditional shells and the new reverse shell and border techniques. We will also introduce two favorite flowers—the pretty spring rosebud and the richly textured mum—with which you can create exquisite seasonal bouquets.

More Icings

Let's explore two new icings to use in your decorating. Royal Icing and Color Flow Icing each have properties that give your decorations a unique and beautiful look. Royal Icing, made with Meringue Powder, creates hard-drying, long-lasting decorations that have a matte finish. Color Flow Icing is made with Color Flow Mix, which has a more concentrated egg white formula—it creates decorations with a shiny finish that are even stronger than Royal Icing. The recipes are easy to make, but just as with Class Buttercream Icing, it's important for you to pay attention to the icing consistency and proper storage prior to decorating.

Royal Icing

Smooth, hard drying Royal Icing is used to create flowers and trims. This means you can make these decorations in advance and simply place them on your cake when you are ready. Once hardened, and properly stored, Royal Icing decorations will not soften or crumble. Be sure to keep them away from bright light when storing, as colors can fade.

Royal Icing (Stiff Consistency) Yield: 3 cups

3 level tablespoons Meringue Powder
1 lb. sifted pure cane confectioners' sugar
5-6 tablespoons lukewarm water

Make sure all utensils are grease free.

Place confectioners' sugar and Meringue Powder in a bowl. Stir or mix at low speed until blended. Add water and mix 7-10 minutes at low-medium speed until icing loses its sheen. To prevent drying, be sure to cover the bowl with a damp cloth while working with icing.

Store in an airtight container for up to 2 weeks. To reuse, beat on low to restore original texture.

Preparing and Storing Royal and Color Flow Icings

- Keep all utensils, tips, couplers, bags, etc. completely grease free. Any bit of shortening will break down these icings into a thin, soupy mixture. To clean equipment, use an effective grease-cutting detergent or run through the dishwasher.
- Mix at low speed to avoid whipping in too much air. If using a hand held mixer, you may have to use a higher speed.
- Use plastic wrap to cover the icing before sealing in an airtight container. It is not necessary to refrigerate.

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If Meringue Powder is not available when making Royal Icing, you may substitute Color Flow Mix and add approximately one teaspoon cream of tartar to the recipe. Results may vary.

Getting Ready for Lesson 2

Read through Lesson 2 at home. Pay special attention to page 17. Have any questions? Write them down and bring them to class to be answered and discussed! Here's what to bring to the next class:

Tools From Your Kitchen

- ❑ Apron; ❑ Damp cloth or sponge
- ❑ Pencil or pen; ❑ Scissors
- ❑ Toothpicks; ❑ Plastic bags to take home decorating tools used in class
- ❑ Waxed paper; ❑ Bath sized towel
- ❑ Floral clay; ❑ Small container of water
- ❑ 2 empty cups or bowls (grease free) or disposable cups

Icings

1 recipe Royal Icing, colored as follows:

- ❑ ½ cup yellow for flower centers
- ❑ 1 cup violet for violet blooms
- ❑ ½ cup deep green for violet leaves
- ❑ 1 cup pink for apple blossoms

1 recipe full-strength Color Flow Icing, colored as follows:

- ❑ ¾ cup blue
- ❑ 1 cup white

DO NOT FILL BAGS AT HOME.

Tips

- ❑ Round tips 1*, 2*
- ❑ Petal tips 101*, 103* and either 59s/59°* (for right handers) or 101s (for left handers)

Decorating Tools and Supplies

- ❑ Icing Colors—see Icings above
- ❑ Small spatula†
- ❑ Flower Former Set*
- ❑ 25 1½ in. waxed paper or parchment squares
- ❑ Flower Nail No. 7†
- ❑ Parchment Paper bags
- ❑ Wilton Cake Sparkles™ (optional)
- ❑ Prepared Color Flow patterns (see page 17)
- ❑ Corsage pin
- ❑ Soft art brush #1

**Included in Course 2 Student Kit*

†Included in Course 1 Student Kit

New Additions

Get ready to learn several amazing new techniques. With the Color Flow technique, you will be able to add exciting 3-dimensional decorations using virtually any pattern you wish. The glossy smooth finish of Color Flow really stands out on any cake.

You will also discover two wonderful new flowers—violets and apple blossoms—made with hard-drying royal icing. These elegant flat-petal flowers will give you fabulous color options. You will learn to make them using templates and will see how to dry them on Flower Formers to achieve a more realistic look.

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Decorating With Color Flow

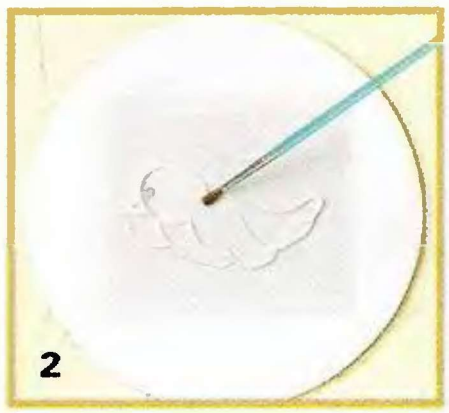
Using Color Flow Icing is easy. Outline the design, then fill in. As with any technique, this takes some practice: to get the icing to flow just right, to fill in without overflowing, and to handle the finished pieces without breaking.

Getting Ready:

- *Have ready your traced Parchment Paper patterns, taped to a cake circle and covered with waxed paper.*
- *Fit one parchment bag with tip 2 and fill half-full with full-strength Color Flow Icing for outlining design.*
- *Have two more parchment bags and a corsage pin ready for later when we use the thinned Color Flow Icing.*

Outlining

Tip: 2
Icing: Full-strength Color Flow
Patterns: Prepared
Tools: Decorator brush, parchment bag
Positions:
—Bag: Almost 90°
—Tip: Slightly above surface



1. Touch surface, squeeze, lift tip and drop icing string following pattern outlines. Stop, touch tip to surface and pull away. **2.** Blend lines using a damp decorator brush. For best results, when using the same color to fill in, let outline dry a few minutes until it "crusts." When the outline and flow-in are not the same color, let outline dry 1-2 hours before filling in, to prevent bleeding of colors.

Thinning Color Flow Icing

To thin Color Flow for filling in outlines, add a few drops of water at a time to full-strength Color Flow until the icing flows properly. Test Color Flow for proper consistency both before and after you put it in the bag.

Before Filling the Bag: Test to ensure Color Flow will flow properly. Spoon out a small amount and let it drop back into the bowl. When it takes a full count of ten for the icing to sink back into the mixture and disappear completely, the icing is ready.

After Filling the Bag: Before you begin filling in your piece, pipe 3 or 4 dollops of thinned Color Flow on waxed paper to ensure Color Flow will hold a slight pillow shape. Then fill in your piece. Let puddles and your piece dry at the same time. Remove puddles from paper first and check for dryness. If they're not dry, allow your Color Flow piece to dry longer. This prevents removing your piece from paper too soon and breaking it.

Before Filling the Bag

After Filling the Bag

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Color Flow Hints

Working successfully with Color Flow requires following some important rules. Although Color Flow Icing is easy to use, you will get the best results when you keep these tips in mind:

- *Color Flow crusts within seconds, so work rapidly.*
- *If a number of colors are being used, do all of the sections of one color first before starting on the next.*
- *Moisture will break down Color Flow pieces quickly. Thaw frozen cake 6 to 8 hours to be certain it is dry before positioning Color Flow pieces.*

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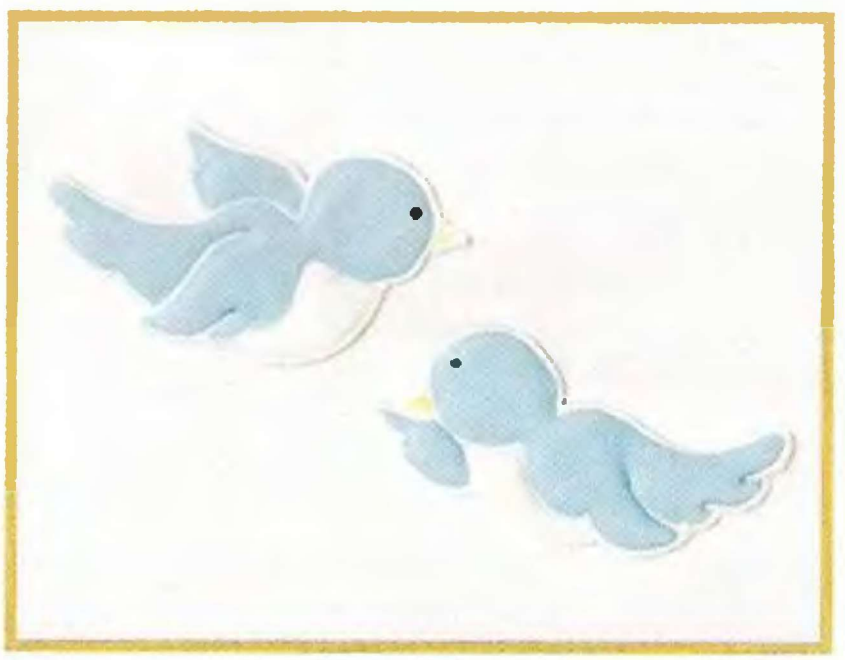
Removing Color Flow

Assembling the Grand Finale Cake

We've reached the big moment! You are about to create a wonderful floral basketweave cake using all of the flowers and many of the techniques you've learned in Course 2. When you've put it all together, you'll feel proud about how sophisticated your decorating skills have become.

Follow these steps:

1. You will need the following flowers from Lessons 2 & 3: 3 Victorian roses, 4 daisies, 5 primroses, 3 chrysanthemums, 4 daffodils, 9 violets, 4 rosebuds, 6 apple blossoms and 3 pansies.



2. Also have ready two of the Color Flow birds which you made in Lesson 2.

3. Divide cake for basketweave (see page 45).

4. Pipe tip 47 (serrated side up) basketweave on cake sides.

5. Add tip 21 rope top and bottom borders.

6. Using tip 12, pipe a mound of icing on the cake top as a base for your flowers. Position flowers on the mound and attach remaining flowers and birds with dots of icing. Add tip 67 leaves.

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Course 2

Sheet 3

Rope

Tip: 21

Right-Handed

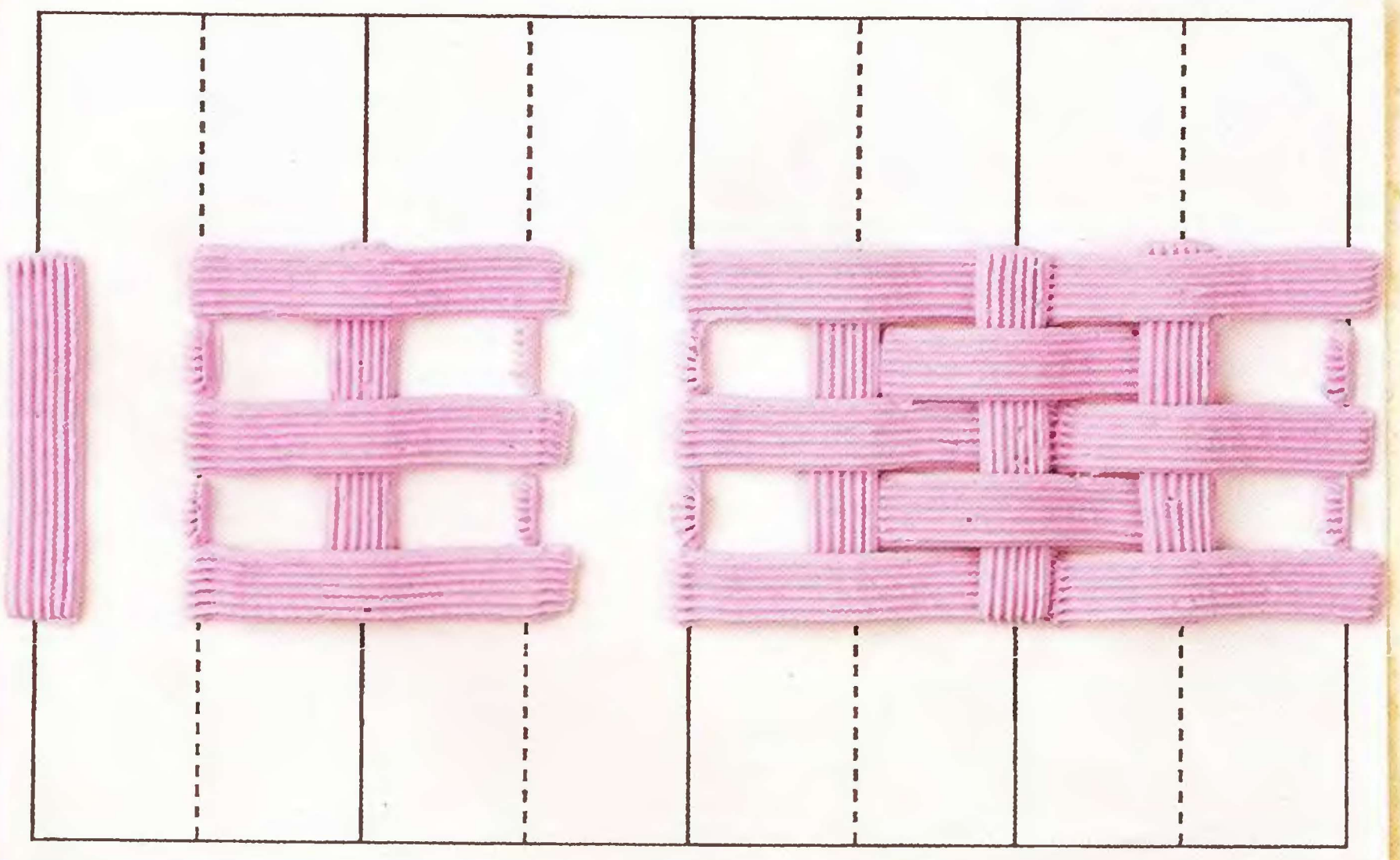
Left-Handed

Course 2

Sheet 4

Basketweave

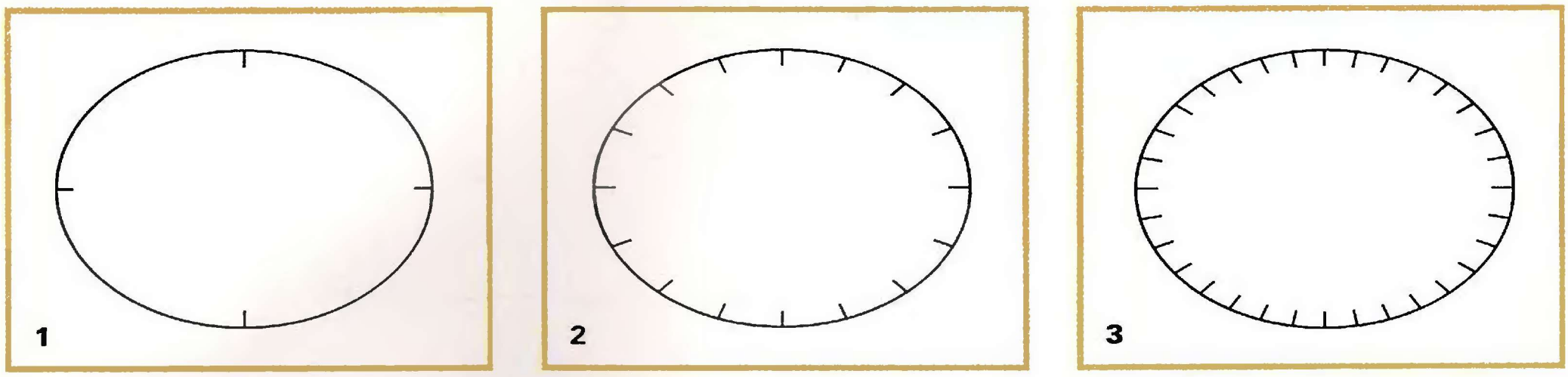
Tip: 47



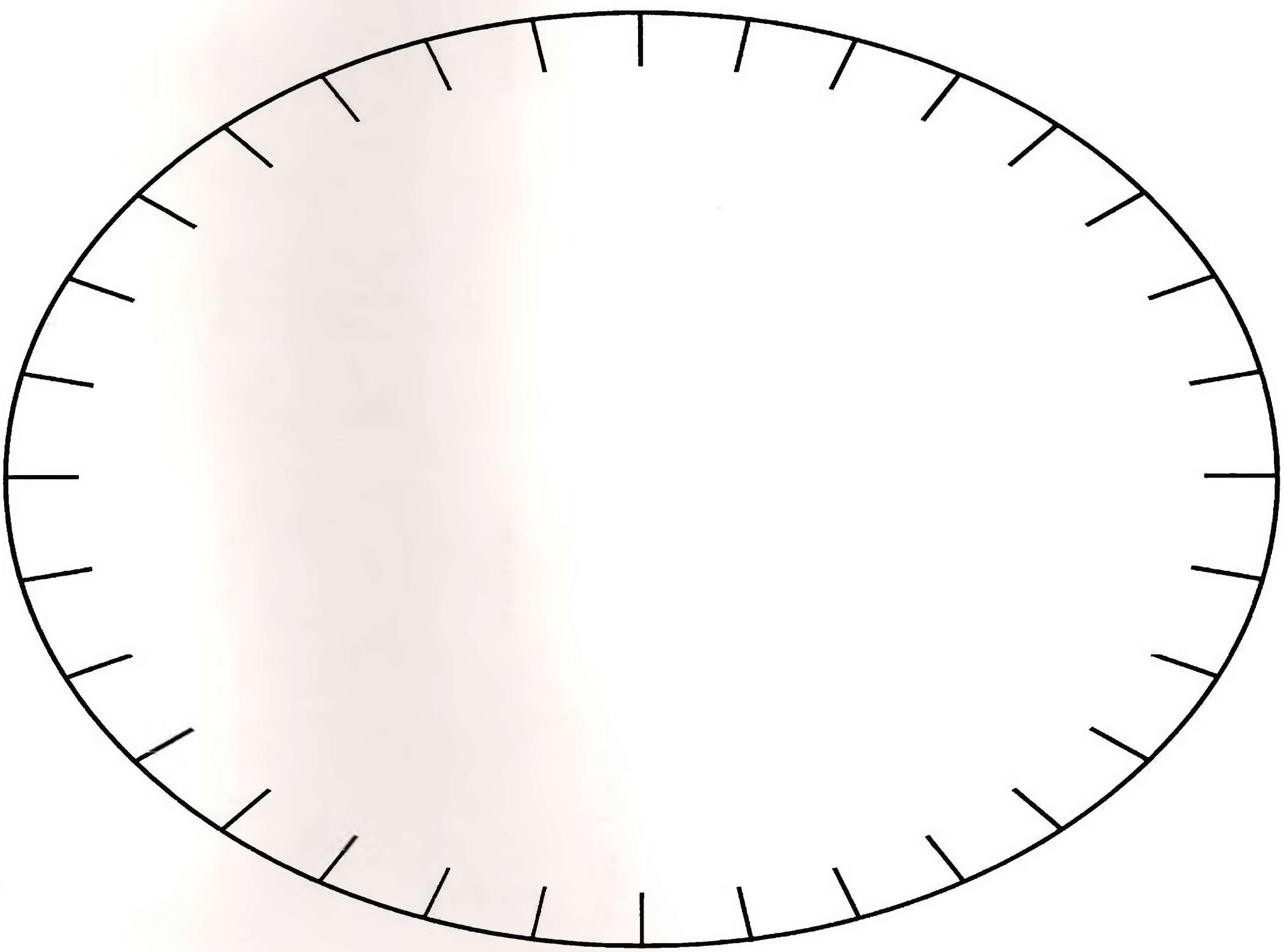
Force Pedal Tip Position Chart
Force 2
Y

How to Divide an Oval Cake

To decorate your final cake with basketweave, you will need to divide it—the division markings will guide you in making even vertical lines, keeping the basketweave design precise. To divide your oval cake, you can use the pattern below by placing it on your cake top, then marking divisions with a toothpick. Or, you can divide the oval cake without a pattern: Just follow this format to divide your cake into any even number. The suggested number of divisions for your Grand Finale cake in Course 2 is 32.



1. Mark cake on top with dot of icing. Divide in half. Continue marking cake in half again to divide into fourths. **2.** Mark each section of the cake in half to divide it into 8ths. Then, mark each of those sections of the cake in half again to divide it into 16ths. **3.** Finally, mark each section of the cake in half again for 32 divisions.



Grand Finale Basketweave Cake Pattern (32 divisions)